

Easy Shrimp Creole

1 stick butter (I used a half)
1 small onion, chopped
1 bell pepper, chopped
2 celery ribs, chopped
1 clove garlic, minced

Saute these ingredients until tender.

1 can Ro*Tel - undrained
1 can cream of mushroom soup
1 Tbsp Worcestershire sauce
3 Tbsp chili sauce
salt/pepper to taste

Add these ingredients and simmer 10 minutes. Mixture will be thick but will thin when shrimp are added.

*1 1/2 to 2 lbs raw shrimp, shelled and deveined

Add shrimp, cover and cook 15 more minutes until shrimp is no longer pink. Do not over cook. (I didn't want to mess with raw shrimp so I bought a 1 lb bag of frozen, cooked, shelled and deveined shrimp. I thawed it, cut off the tails, added and heated it through) Serve over rice!

Susan

You Go Girl!

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